



STAF59

the friendly ice cream company



SMARTGEL

Mantecatori orizzontali / Horizontal batch freezers

Elettromeccanico / Electro-mechanical - Time control



HTE 200



**HTE 200
CON SUPPORTO
WITH SUPPORT**



HSE300



SMALL

**HSE400
HSE600
HSE800
HSE1000**



BIG

**HBE400
HBE600
HBE800
HBE1000**

Digitale / Digital - Density control



HTX 200



**HTX 200
CON SUPPORTO
WITH SUPPORT**



HSX300



SMALL

**HSX400
HSX600
HSX800
HSX1000**



BIG

**HBX400
HBX600
HBX800
HBX1000**



Gelati
Ice creams



Basi e creme
Bases and creams



SMARTMIX - MACCHINE COMBinate / COMBINED MACHINES

Mantecatore - Pastorizzatore - Cuocicrema - Digitale

Batch freezer - Pasteurizer - Cream cooker - Digital - Density control

Digitale / Digital - Density control



RHT 4/20



RHT 4/20
CON SUPPORTO
WITH SUPPORT



RHS 4/30



SMALL

RHS 15/40 - RHS 15/60
RHS 15/80 - RHS 15/100



BIG

RHB 15/40 - RHB 15/60
RHB 15/80 - RHB 15/100



Rubinetto Porzionatore
Portioning Tap
HSX - HBX - RHS - RHB

PASTOMIXER

Pastorizzatori / Pasteurizers

Digitale / Digital



PT151



P400



P 600

MODELLO MODEL	Prod. Gelato Cido Prod. Gelato Cycle Kg.	Prod. Gelato Orania Hourly prod. Gelato Lt.	Prod. Crema/Base Prod Base/Cream Lt.	Condensazione Cooling	Dimensioni nette LxPxH - mm Net Dimensions WxDxH - mm	Peso Netto Net Weight Kg.	Volt/Ph/Hz	Potenza W Power W	Systema 4.0
------------------	--	---	--	--------------------------	--	---------------------------------	------------	----------------------	-------------

SmartGel - Mantecatori orizzontali / Horizontal batch freezers
Elettromeccanico | *Electro-mechanical - Time control - Inverter*

HTE200	1,15/3,7	20	N/A	A/W	435x798x692	90	230V~50Hz	1600	
				AW	435x798x692	90	230V~50Hz	1600	
HTE200 con supporto with support	1,15/3,7	20	N/A	A/W	435x798x1257	110	230V~50Hz	1600	
				AW	435x798x1257	110	230V~50Hz	1600	
HSE300	1,15/4	30	N/A	A/W	435x798x1257	130	400V3N~50Hz	2800	
				AW	435x798x1257	130	400V3N~50Hz	2800	
HSE400	2,3/5,75	40	N/A	A/W	600x830x1388	215	400V3N~50Hz	4000	
				AW	600x830x1388	215	400V3N~50Hz	4000	
HSE600	2,3/8	60	N/A	A/W	600x830x1388	257	400V3N~50Hz	5800	
				AW	600x830x1388	257	400V3N~50Hz	5800	
HSE800	3,5/12,6	80	N/A	W ▲	600x830x1388	300	400V3N~50Hz	7500	
HSE1000	3,5/16	100	N/A	W ▲	600x830x1388	305	400V3N~50Hz	9900	
HBE400	2,3/5,75	40	N/A	A/W	600x830x1505	224	400V3N~50Hz	4000	
				AW	600x830x1505	224	400V3N~50Hz	4000	
HBE600	2,3/8	60	N/A	A/W	600x830x1505	256	400V3N~50Hz	5800	
				AW	600x830x1505	256	400V3N~50Hz	5800	
HBE800	3,5/12,6	80	N/A	W ▲	600x830x1505	340	400V3N~50Hz	7500	
HBE1000	3,5/16	100	N/A	W ▲	600x830x1505	350	400V3N~50Hz	9900	

Digitale / Digital - Density control - Inverter

HTX200	1,15/3,7	20	N/A	A/W	435x798x692	90	230V~50Hz	1600	Opt.
				AW	435x798x692	90	230V~50Hz	1600	Opt.
HTX200 con supporto with support	1,15/3,7	20	N/A	A/W	435x798x1257	110	230V~50Hz	1600	Opt.
				AW	435x798x1257	110	230V~50Hz	1600	Opt.
HSX300	1,15/4	30	N/A	A/W	435x798x1257	130	400V3N~50Hz	2800	Opt.
				AW	435x798x1257	130	400V3N~50Hz	2800	Opt.
HSX400	2,3/5,75	40	N/A	A/W	600x830x1388	215	400V3N~50Hz	4000	Opt.
				AW	600x830x1388	215	400V3N~50Hz	4000	Opt.
HSX600	2,3/8	60	N/A	A/W	600x830x1388	257	400V3N~50Hz	5800	Opt.
				AW	600x830x1388	257	400V3N~50Hz	5800	Opt.
HSX800	3,5/12,6	80	N/A	W ▲	600x830x1388	300	400V3N~50Hz	7500	Opt.
HSX1000	3,5/16	100	N/A	W ▲	600x830x1388	335	400V3N~50Hz	9900	Opt.
HBX400	2,3/5,75	40	N/A	A/W	600x830x1505	224	400V3N~50Hz	4000	Opt.
				AW	600x830x1505	224	400V3N~50Hz	4000	Opt.
HBX600	2,3/8	60	N/A	A/W	600x830x1505	258	400V3N~50Hz	5800	Opt.
				AW	600x830x1505	258	400V3N~50Hz	5800	Opt.
HBX800	3,5/12,6	80	N/A	W ▲	600x830x1505	305	400V3N~50Hz	7500	Opt.
HBX1000	3,5/16	100	N/A	W ▲	600x830x1505	350	400V3N~50Hz	9900	Opt.

SmartMix - Macchine combinate / Combined machines

Mantecatore Pastorizzatore Cuocicrema Digitale - Density control - Inverter | *Batch freezer Pasteurizer Cream cooker Digital - Density control - Inverter*

RHT4/20	1,15/3,7	20	4	A/W	485x798x773	105	230V~50Hz	2200	
				AW	485x798x773	105	230V~50Hz	2200	
RHT4/20 con supporto with support	1,15/3,7	20	4	A/W	485x798x1343	125	230V~50Hz	2200	
				AW	485x798x1343	125	230V~50Hz	2200	
RHS4/30	1,15/4	30	4	A/W	485x798x1343	130	400V3N~50Hz	3400	
				AW	485x798x1343	130	400V3N~50Hz	3400	
RHS15/40	2,3/5,75	40	15	A/W	600x830x1500	308	Vasca inferiore Lower Tank 400V3N~50Hz + Vasca superiore Upper Tank 230V~50Hz	4000+3300	Opt.
				AW	600x830x1500	308		4000+3300	Opt.
RHS15/60	2,3/8	60	15	A/W	600x830x1500	345		5800+3300	Opt.
				AW	600x830x1500	345		5800+3300	Opt.
RHS15/80	3,5/12,6	80	15	W ▲	600x830x1500	405		7500+3300	Opt.
RHS15/100	3,5/16	100	15	W ▲	600x830x1500	420		9900+3300	Opt.
RHB15/40	2,3/5,75	40	15	A/W	600x830x1651	324		4000+3300	Opt.
				AW	600x830x1651	324		4000+3300	Opt.
RHB15/60	2,3/8	60	15	A/W	600x830x1651	356		5800+3300	Opt.
				AW	600x830x1651	356		5800+3300	Opt.
RHB15/80	3,5/12,6	80	15	W ▲	600x830x1651	415	7500+3300	Opt.	
RHB15/100	3,5/16	100	15	W ▲	600x830x1651	440	9900+3300	Opt.	

PastoMixer

Pastorizzatore | *Pasteurizer*

PT151	N/A	N/A	3,5/15	AW	600x840x456	110	230V~50Hz	3300	Opt.
P400	N/A	N/A	10/40	A/W	600x836x1335	145	400V3N~50Hz	3450	Opt.
	N/A	N/A	10/40	AW	600x1362x1335	145	400V3N~50Hz	3450	Opt.
P600	N/A	N/A	20/60	W	600x836x1335	242	400V3N~50Hz	6500	Opt.
	N/A	N/A	20/60	A	600x1362x1335	242	400V3N~50Hz	6500	Opt.
	N/A	N/A	20/60	AW	600x1362x1335	242	400V3N~50Hz	6500	Opt.

► Su richiesta condensazione ad aria (A) e mista (AW) con aumento di profondità di 50cm. Prezzo su richiesta.
On request in air (A) and mixed (AW) cooling with increase of depth 50cm. Price on request.



MASTERGEL

Mantecatori verticali - Vertical batch freezers

Estrazione manuale - Elettromeccanico
Manual extraction - Electro-mechanical - Time control



**BTM 5
BTM 10**



BFM 10



Carrello / Trolley
BTM5 - BTM10 - BTE150 - BTx150
RHT4/20 - HTX200 - HTE 200
GLST1 - PT151

Elettromeccanico / Electro-mechanical - Time control



BTE 150



BFE 150



**BFE400
BFE600**



**BFE1000
BFE1500**

Digitale / Digital - Density control



BTX 150



BFX 150



**BFX400
BFX600**



**BFX1000
BFX1500**



GLS Gelato Live Show - Churning machines

Mantecatore - Espositore per Gelato fresco / Batch freezer - display for fresh Gelato

Digitale / Digital - Temperature control



GLST1



GLS2



GLS4



GLS1



GLS2LX



GLS4LX

VISAGEL

Conservatori per Gelato, bevande, frutta, yogurt (positivo/negativo)

Cabinets for scooping Gelato / Ice-cream, drinks, fruits, salads, yogurt (positive/negative)



V410V FS



V410C FS



V420C FS



V410V FI



V410C FI



V420C FI



V840C OW



V410V OW



V410C OW



V420C OW

MODELLO MODEL	Prod. Gelato Cido Prod. Gelato Cycle Kg.	Prod. Gelato Oraria Hourly prod. Gelato Lt.	Prod. Crema/Base Prod Base/Cream Lt.	Condensazione Cooling	Dimensioni nette LxPxH - mm Net Dimensions WxDxH - mm	Peso Netto Net Weight Kg.	Volt/Ph/Hz	Potenza W Power W	Systema 4.0
------------------	--	---	--	--------------------------	--	---------------------------------	------------	----------------------	-------------

MasterGel - Mantecatori verticali / Vertical batch freezers

Estrazione manuale Elettromeccanico / Manual extraction - Electro-mechanical - Time control

BTM5	1,15/1,5	6	N/A	A/W	435x564x514	40	230V~50Hz	700	
BTM10	1,15/2,3	10	N/A	A/W	435x564x514	45	230V~50Hz	1100	
BFM10	1,15/2,3	10	N/A	A/W	435x564x1070	66	230V~50Hz	1100	

Elettromeccanico / Electro-mechanical - Time control - Inverter

BTE150	1,15/2,3	15	N/A	A/W	435x605x595	58	230V~50Hz	1600	
BFE150	1,15/2,3	15	N/A	A/W	435x605x1070	69	230V~50Hz	1600	
BFE400	2,3/5,75	40	N/A	A/W	600x836x1335	180	400V3N~50Hz	4000	
	2,3/5,75	40	N/A	AW	600x836x1335	180	400V3N~50Hz	4000	
BFE600	2,3/8	60	N/A	A/W	600x836x1335	207	400V3N~50Hz	5800	
	2,3/8	60	N/A	AW	600x836x1335	207	400V3N~50Hz	5800	
BFE1000	5,75/16	100	N/A	W	600x936x1335	320	400V3N~50Hz	7500	
	5,75/16	100	N/A	A	600x1400x1335	320	400V3N~50Hz	7500	
	5,75/16	100	N/A	AW	600x1400x1335	320	400V3N~50Hz	7500	
BFE1500	8/24	150	N/A	W	600x936x1335	325	400V3N~50Hz	9900	
	8/24	150	N/A	A	600x1400x1335	325	400V3N~50Hz	9900	
	8/24	150	N/A	AW	600x1400x1335	325	400V3N~50Hz	9900	

Digitale / Digital - Density control - Inverter

BTX150	1,15/2,3	15	N/A	A/W	435x605x595	58	230V~50Hz	1600	Opt.
BFX150	1,15/2,3	15	N/A	A/W	435x605x1070	69	230V~50Hz	1600	Opt.
BFX400	2,3/5,75	40	N/A	A/W	600x836x1335	180	400V3N~50Hz	4000	Opt.
	2,3/5,75	40	N/A	AW	600x836x1335	180	400V3N~50Hz	4000	Opt.
BFX600	2,3/8	60	N/A	A/W	600x836x1335	207	400V3N~50Hz	5800	Opt.
	2,3/8	60	N/A	AW	600x836x1335	207	400V3N~50Hz	5800	Opt.
BFX1000	5,75/16	100	N/A	W	600x936x1335	320	400V3N~50Hz	7500	Opt.
	5,75/16	100	N/A	A	600x1400x1335	320	400V3N~50Hz	7500	Opt.
	5,75/16	100	N/A	AW	600x1400x1335	320	400V3N~50Hz	7500	Opt.
BFX1500	8/24	150	N/A	W	600x936x1335	325	400V3N~50Hz	9900	Opt.
	8/24	150	N/A	A	600x1400x1335	325	400V3N~50Hz	9900	Opt.
	8/24	150	N/A	AW	600x1400x1335	325	400V3N~50Hz	9900	Opt.

Gelato Live Show - Churning Machines

Mantecatore - Espositore per Gelato fresco / Batch freezer - Display for fresh Gelato

GLST1	4	15	N/A	A/W	700x550x450	81	230V~50Hz	1250	Opt.
GLS1	4	15	N/A	A/W	700x616x1176	94	230V~50Hz	1250	Opt.
GLS2	4x2	15x2	N/A	A/W	861x616x1176	170	230V~50Hz	1250x2	Opt.
GLS2 LX	4x2	15x2	N/A	A/W	861x645x1176	170	230V~50Hz	1250x2	Opt.
GLS4	4x4	15x4	N/A	A/W	1055x965x1176	325	230V~50Hz	1250x4	Opt.
GLS4 LX	4x4	15x4	N/A	A/W	1055x1005x1176	330	230V~50Hz	1250x4	Opt.

LX | Modello con kit lavaggio, doccetta e lavaporzionate / Model with washing kit, handshower, utensilwasher

MODELLO MODEL	Combinazione Vaschette Carapine Basins/Tubs combination	Temperatura di esercizio Operating temp	Refrigerazione Cooling system	Condensazione Cooling	Dim. nette LxPxH Net Dimensions WxDxH mm	Peso Netto Kg. Net Weight Kg.	Volt/Ph/Hz	Potenza W Power W
------------------	---	---	----------------------------------	--------------------------	---	-------------------------------------	------------	----------------------

VisaGel Conservatori per gelato, bevande, frutta, yogurt (positivo/negativo) | Cabinets for scooping gelato/ice-cream, drinks, fruits, salads, yoghurt (positive and negative)

Vaschette, carapine e coperchi inclusi - Basins, tubs and cover included

V410VFS	Vaschette Inox Stainless steel basins 2x5L - 4x2,5L	+4°C / -25°C	Statica Static	Aria Air	495x706x445	34	230V~50Hz	200				
V410VFI					495x495x665	34		200				
V410VOW					495x495x1000	34		200				
V410CFS	Carapine Inox Stainless steel tubs 4x2,5L				495x706x400	34		200				
V410CFI					495x495x620	34		200				
V410COW					495x495x1000	34		200				
V420CFS	Carapine Inox Stainless steel tubs 2x7,5L+2x2,5L				495x706x445	34		200				
V420CFI					495x495x670	34		200				
V420COW					495x495x1000	34		200				
V840COW	Carapine Inox Stainless steel tubs 4x7,5L+4x2,5L								985x495x1000	68		200x2

LA MACCHINA PIÙ USER-FRIENDLY DEL MERCATO

Il nostro scopo è quello di semplificare la vita dei gelatieri e dare loro serenità all'interno del proprio laboratorio.

Lo facciamo impegnandoci ogni giorno perchè crediamo che solo così riusciamo a soddisfare i tuoi bisogni.

Lo facciamo perseverando perchè crediamo che nel lungo periodo i risultati arrivino sempre.

Lo facciamo semplificandoti la vita perchè crediamo che non ci sia miglior aiuto che riuscire a risolvere le difficoltà quotidiane.

Quello che facciamo nel concreto è progettare e realizzare macchine high performance ma con un'interfaccia user-friendly e facile da utilizzare che permettono ai gelatieri di ottenere un prodotto perfetto con il minimo sforzo.

THE MOST USER-FRIENDLY MACHINE IN THE MARKET

Our aim is to make gelato makers' life easy and give them peace of mind inside own laboratory.

We do it by working hard every day, because we believe that only in this way can we satisfy your needs.

We do it by persevering, because we believe that in the long term, results always come.

We do it by making easy your life, because we believe that the best way to help you is to solve your daily difficulties.

What we actually do is design and manufacture high performance machines with an user-friendly interface, that allows gelato makers to obtain a perfect product with little effort.



www.staf59.com

STAF59
the friendly ice cream company

Staff Ice System Srl
Via Anna Frank, 8
47924 Rimini (RN) - Italy
tel. +39-0541-373250

8000804000 rev.05



Le produzioni possono variare in funzione delle temperature e dei prodotti impiegati.
La ditta si riserva il diritto di apportare modifiche tecniche senza preavviso.
The production may vary in relation to the temperatures and type of products.
The company reserves the right to make technical changes without notice.